



# Divine Events

CATERING & SPECIAL EVENTS

## Beach & Park Pavilion Catered Events

Minimum 75

All meals provide one serving per person and are served buffet-style for an hour and a half.

Each menu served with choice of 2 Beverages: Sweet Tea, Unsweetened Tea, Lemonade and/or Iced Water. Each menu includes either Assorted Cookies OR Watermelon Slices. Staffing fees included in menu price (1 staff per 75 ppl.)

### #1 BY THE GRILL

The price per person is \$21.00 – Age 3 & up

Grilled Hamburgers  
All Beef Hot Dogs  
BBQ Brown Sugar Baked Beans  
Fresh Garden Salad  
Potato Chips  
Lettuce, Tomato, Pickle, Onion & Cheeses Platter  
Ketchup, Mustard, Mayonnaise & Relish  
Fresh Baked Buns

### #3 NOT JUST A COOKOUT

The price per person is \$23.00 – Age 3 & up

(Choice of Two Items)  
Southern Fried Chicken  
Pulled BBQ Pork  
BBQ Pork Spare Ribs or Braised Beef Short Ribs  
Marinated & Roasted Pulled Turkey  
Brunswick Stew  
Buffalo or BBQ Style Chicken Wings  
½ Hamburger and ½ Hot Dogs

(Served with )  
BBQ Brown Sugar Baked Beans  
Vidalia Onion Cole Slaw  
Fresh Garden Salad  
Fresh Baked Rolls and Butter

### #2 BY THE WATER

The price per person is \$22.00 – Age 3 & up

Grilled Bone in BBQ Chicken  
Marinated Grilled Beef Kabobs  
Southern Style Potato Salad  
Vidalia Onion Cole Slaw  
Grilled Corn on the Cob  
Fresh Baked Rolls & Butter

### #4 ULTIMATE BBQ FEAST

The price per person is \$25.00 – Age 3 & up

(Choice of Three Items)  
Southern Fried Chicken  
Pulled BBQ Pork  
BBQ Pork Spare Ribs or Braised Beef Short Ribs  
Marinated & Roasted Pulled Turkey  
Brunswick Stew  
Buffalo or BBQ Style Chicken Wings  
½ Hamburger and ½ Hot Dogs

(Served with )  
Fresh Baked Rolls and Butter

(Choice of Three Sides)  
Southern Style Potato Salad  
Vidalia Onion Cole Slaw  
BBQ Brown Sugar Baked Beans  
Chef's Pasta Salad  
Potato Chips  
Corn on the Cob  
Fresh Garden Salad

**#5 LOW COUNTRY (Boiled on site)**  
**The price per person is \$27.00 – Age 3 & up**

Creole Shrimp, Crawfish & Andouille Sausage  
Striped Red Potatoes  
Cut Corn on the Cob and Onions  
Served with Fresh Baguettes  
Lemon Wedges  
Newspaper Table Cloths

**#6 MEXICAN FIESTA**  
**The price per person is \$26.00 – Age 3 & up**

Vegetable Taco Salad with Salsa Ranch Dressing  
Mexican Lasagna  
Grilled Chicken Soft Tacos  
Grilled Steak Fajitas  
(Served with salsa, sour cream, shredded lettuce and hot sauce)  
Refried Beans  
Spanish Rice  
Tri-Colored Tortilla Chips and Salsa

**\*\*Hot Dog & Hamburger Menu Selections\*\***

**Any menu with Hamburgers and Hot Dogs are served with the following condiments:**  
Lettuce, Tomato, Onions, Pickles, Relish, Cheese, Ketchup, Mustard & Mayonnaise.

**Hamburgers and Hot Dogs are grilled by a Chef onsite if the selected Pavilion has  
on onsite grill and weather permits.\*\***

**\*\*Events with Attendance of 400+\*\***

**Events with attendance above 400** require that meal ticket stubs must be presented at the beginning of the food line for meals.  
Tickets will be provided by A Divine Event Catering.

**For events with attendance above 400** meals will be served buffet-style for two hours.

**For events with attendance above 400** you can add servers to be staffed to serve your guest from the food line. Contact  
A Divine Event Catering at 770-587-9117 for specifics and pricing information regarding.

**To purchase plastic picnic table covers from Divine Events the cost is \$4/per 8' table.**  
**Remaining food that is “on the buffet” at the end of serving time may be taken home by the customer if  
containers are provided.**



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## Desserts

Served A' la Carte

**\$4.00 per Person per Dessert Selection**

Minimum 75

Double Fudge Brownies  
Assorted Cookies  
Assorted Dessert Bars  
Peach or Apple Cobbler  
Pecan or Apple Pie  
Strawberry Shortcake  
Wild Berry Trifle

**\$5.00 per Person per Dessert Selection**

Minimum 75

**Apple Sour Cream Pound Cake** - An all butter and sour cream pound cake filled with Cinnamon apple slices and covered with brown sugar pecan topping

**Black Forest Cake** - Chocolate cake, kirshwasser, tart cherries and sweet whipped cream

**Boston Cream Cake** - Three layers of vanilla cake with vanilla custard filling  
Topped with whipped cream and drizzled chocolate

**Carrot Cake** - Cinnamon flavored carrot cake, raisins, cream cheese butter icing

**Chocolate Mousse Cake** - Rich ganache, two layers of chocolate cake, Vodka and fresh fruit or with Chocolate Shavings

**Coconut Cake** - Three layers of pound cake, lemon lime filling, covered with whipped cream & toasted coconut

**German Chocolate Cake** - Chocolate cake, rich coconut & pecan filling, chocolate icing

**Lemon Chiffon Torte** - Three layers of pound cake, tart lemon filling, whipped cream, flavored butter cream

**Tiramisu** - Light mousse made with Mascarpone cheese, flavored with Italian espresso, Kahlua and garnished with lady fingers and mocha beans

**Triple Chocolate** - Four layers of chocolate cake, chocolate pastry cream, chocolate icing and shavings

**White Chocolate Mousse Cake** - Three-layer vanilla cake, raspberry sauce, filled with a white mousse mix, decorated with white chocolate shavings and arrows

**Windy City Pie** - Chocolate pie shell filled with white mousse, flavored with Amaretto, Baileys Irish Cream and Frangelica liquors, Topped with chopped almonds and hazelnuts, chocolate shavings

**Fresh Fruit Cheesecake** - Plain cheesecake glazed with apricot, topped with fresh fruit

**ALL FOOD AND BEVERAGE SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX**